



MR. and MRS. FRANKLIN GARRIGUES

Wedding Vows Recited At Ceremony in Church

The Rev. Bernard Van Scooter officiated Saturday, Jan. 2, 1988, when Kimberly Anne Hayward and Franklin Joseph Garrigues were united in marriage.

The bride is the daughter of Mr. and Mrs. David Hayward of Strong Hill Road, Naples. The groom is the son of Mr. and Mrs. Edward Garrigues of Cohocton.

Naples Baptist Church was the scene of the double-ring ceremony. Soloist was Kim Cook of Cohocton and Loraine Schumacher of Cohocton was organist.

Given in marriage by her father, the bride wore a white gown featuring a sweetheart neckline adorned with lace. The gown

featured puffed sleeves and a fitted bodice. She wore a halo of white flowers in her hair and carried a heart-shaped bouquet of silk daisies and blue mini-carnations.

Kelly Hayward of Naples, sister of the bride, was maid of honor. She wore a blue street-length gown with ruffles at the bottom and carried a small bouquet of silk daisies and mini-carnations.

Bridesmaids were Tami Preston, Chris Wheaton and Heidi Metcalf, all of Naples. They wore gowns identical to the honor attendant's and carried bouquets of silk daisies and blue mini-carnations.

Don Purdy of Speculator was best man. Ushering guests were Jay Briggs of Speculator, Dan Meade of Naples and Myron Glick of Dundee.

Following the ceremony, a dinner reception was held at the Redwood in Naples.

The bride is a 1986 graduate of Naples Central School and Wilma Boyd Schools. She is employed at Naples Country Kitchen.

Her fiancé is a 1985 graduate of Cohocton Central School and is a junior at Houghton College.

Following a cruise to the Bahamas, the couple reside in North Cohocton.

Out-of-town guests attended from Ohio, Gorham, Avon and Rochester.

Senior Nutrition Menus Planned for the Week

Menus for the Senior Nutrition Program luncheons in the Dansville Masonic Temple next week include:

Monday - Site closed.
Tuesday - Knockwurst, home fries, spinach, juice, pumpernickel roll, pineapple upside-down cake, coffee, tea or milk.

Wednesday - Baked fish, mashed potatoes, California mixed vegetables, whole wheat bread, cup cakes, coffee, tea or milk.

Thursday - Baked chicken, scalloped potatoes, lima beans, juice, roll, fruited tapioca pudding with topping, coffee, tea or milk.

Friday - Tuna noodle casserole, peas and carrots, coleslaw, juice, muffin, jello cake, coffee, tea or milk.

Menus are subject to change. Reservations must be made two days in advance by phoning 335-8130.

There will be a card party Saturday at 1 p.m. in the Center.

Girl Talk

One of the most colorful and tasty fruits for brightening up your winter cooking is cherries. And February is National Cherry Month so celebrate Washington's birthday and Valentine's Day with a delicious cherry creation.

Cherries lend flavor, color, texture, and a gourmet touch to any menu. Their deep red color, tart taste, and historical significance make cherries a favorite ingredient for pies, tarts, and crepes, or as a topping for cheesecake, ice cream, or plain yogurt.

Whether you are preparing a simple dessert for the family or an elegant finish to a fancy dinner party, cherries will fit right in. You can be creative with cherries, and make your own combinations, or you can use recipes.

The black forest cake starts out with a simple chocolate cake mix, whipped cream, and cherry pie filling and makes into a fancy and delicious four-layer cake. The cherry sour cream tortes are quick and easy, but look and taste divine. And what could be more simple than a cheesecake topped with cherry pie filling, whether its homemade or store bought.

Another recipe which is a crowd

pleaser for a sledding-skiing party or celebrating the basketball team's victory is the cherry delight. Made in a 9"x12" pan, it serves 15 to 20 people and is very easy to put together.

Red tart cherries are grown in New York's Michigan, Utah, Wisconsin, Oregon, and Pennsylvania. In New York, the primary growing areas are along the shores of Lake Ontario and in the lower Hudson Valley. There are 347 tart cherry growers in New York State, with over 668,000 trees. Tart cherries blossom in early May and are harvested in mid-July to mid-August.

The Montmorency red tart cherry is the major cherry variety grown in the United States. Known for its bright red color and snappy taste, this cherry is primarily used for freezing and canning into cherry pie filling. Frozen cherries in five-pound cans and 30-pound cans are available. Tart cherries are also sold in water pack cans or as regular or lite cherry pie filling. Bakeries and food service institutions use tart cherries for all their cherry baked goods, including pies, tarts, danish, and coffee cake.

For more recipe ideas using red

A Weekly Feature On Home-Kitchen Subjects

tart cherries, write to the New York Cherry Growers Association, Dept. NCM, P.O. Box 350 Fishers, N.Y. 14453.

\$2.00 SUNDAY MATINEE & TUES. EVENING **\$2.00**

HORNELL
TWIN CINEMA

BATTERIES NOT INCLUDED (PG)

DAILY 7:00
SAT., SUN. 2:00 7:00

GOOD MORNING VIETNAM (R)
DAILY 7:00 9:15
SAT., SUN. 2:00 7:00 9:15

EDDIE MURPHY - RAW (R)
DAILY 9:15 ONLY
THRU 2-11-88

"MONEY MATTERS"

by
G. Ray Dymond
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"A MEETING OF MINDS"

Does your club or organization have a need for speakers? As a public service, I would be happy to present a program on any area of investments and or financial planning that you think would be of interest to your organization. There is no cost for this program, however, I would like a couple weeks notice. If you'd like to chat about this, please call me at 335-3831.

Thanks, Ray.

P.S. INTEREST RATES AS HIGH AS 11.44% ARE STILL AVAILABLE. DON'T FORGET YOUR IRA CONTRIBUTION! Call me.

Homemaker's Corner

By KATHERINE T. HUMPHREY
Cooperative Extension Agent

Nonstick cookware has properties that make it indispensable for many years—it cleans easily, with a minimum of effort and it lets the dedicated dieter prepare foods with little or no cooking fats or oils.

When nonstick pans are new, wash in hot sudsy water, rinse and dry thoroughly. Many manufacturers recommend that nonstick surfaces be seasoned with cooking oil or shortening before they are used the first time. Season by wiping cooking oil or shortening over the entire surface with a paper towel. The care of bakeware varies, so check instructions first. If food shows a tendency to stick when cooking, repeat the conditioning.

Avoid high temperatures in most top-of-range cooking, which can cause discoloration and shorten the life of any nonstick finish. Use medium to low heat. Also avoid sudden temperature changes. For instance, put frozen foods in a cold pan and allow hot pans to cool before using cold water.

When using nonstick surfaces, foods can be cooked without fat or oil. However, small amounts of butter, margarine or oil will contribute to the taste, browning and crispness of foods.

Sharp or rough-edged kitchen tools may scratch nonstick cookware. Although scratches do not affect performance, materials like nylon, rubber, plastic and wood help to preserve the appearance of the finish.

Wash pans in hot sudsy water using a soft sponge immediately after every use. Food that is allowed to sit for any length of time could stain the surface. Avoid metal scouring pads. Stubborn food debris can be removed with a plastic mesh pad which is also useful for shining the outside of the pan. Re-seasoning of the surface may be necessary after automatic dishwashing.

Occasionally, nonstick pans may require a cleaning to remove grease and stain buildup. Use any of the following solutions and simmer 15 to 20 minutes in the stained pan: quarter cup coffee pot cleaner in one quart water, or three tablespoon nonchlorine bleach and one teaspoon liquid dishwashing detergent in one cup water, or three tablespoons automatic dishwasher detergent

in one cup water. Then wash, rinse, dry and reseason the surface. It is also available to check the manufacturer's recommendations for special treatments for a particular nonstick surface.

Coming Events:
Active Parenting—Do you want to learn parenting skills that work? Plan to attend Cornell Cooperative Extension Livingston County workshops on Monday evenings, Mar. 21 and 28, and Apr. 11, 18, 25 at Caledonia-Mumford Primary School. Details and pre-registration: 658-2131.

Do you take care of children? Circle your calendar now for Apr. 14 from 3 to 9 p.m., Genesee United Methodist Church and obtain details on the 10 workshops offered by Cooperative Extension, details: 658-2131.

Want to learn to adapt recipes to heart healthy cuisine? Call me, and schedule a heart smart program in your area. Details: 658-2131.

Volunteers are Listed For Hospital Gift Shop

Volunteers who will staff the Spice Box gift shop in Noyes Memorial Hospital during the next week are:

Friday - H. Shutt, afternoon; M. Rider, evening.
Saturday - P. McCluskey and P. Hoffman.

Sunday - E. Rauber.
Monday - L. Higgins, afternoon, B. Sullivan, evening.

Tuesday - L. Malandra, afternoon; L. Haines, evening.

Wednesday - M. Kingham, afternoon; T. Bolla, evening.

Thursday - A. Fenton, afternoon, F. Metzger, evening.

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Welcome Wagon

SUZANNE VOGT
TODD KESEL

Summer Wedding Planned by Couple

Mr. and Mrs. Vincent Vogt of Cohocton have announced the engagement of their daughter, Suzanne Renee, to Todd Alan Kesel, son of Mr. and Mrs. Bill Kesel, also of Cohocton.

The future bride is a 1985 graduate of Cohocton Central School and a 1987 graduate of Alfred State College with a degree in executive secretarial science. She is employed by Steuben Trust Co. in Hornell.

Her fiancé is a 1982 graduate of Cohocton Central School and a 1985 and 1986 graduate of Alfred State College with degrees in animal husbandry and agricultural science. He is employed by Steuben Foods, Inc. in Prattburg.

A July 30 wedding is being planned in the St. Pius Church at Cohocton.

El Mirador, buried and forgotten for nearly 2,000 years in a tropical forest of northern Guatemala, may have been the first Maya city and was one of the first large cities on the North American continent, says National Geographic.

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6. Shrines of Quebec—July 11-15, 1988 *TBA
7. Quebec Extension Cruise—July 16-24, 1988 From \$995.00
8. Canadian Rockies Rail Cruise—August 7-20, 1988 \$2398.00
9. Carnival Cruise Weekend—Sept. 16-19, 1988 From \$527.00
10. Heart of the Holyland—October 18-28, 1988 \$1428.00
11. The Grand Canyon—October 6-12, 1988 \$799.00
12. You can—Two can—CANCUN, Mexico—November 10-17, 1988 \$699.00
13. Alaska Cultural Cruise—July 3-17, 1988 From \$1990.00

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